

Topics of Interest to All Mankind

By JULIA CHANDLER MANZ.

PEOPLE TOO BUSY WITH OWN AFFAIRS

To Give Time and Thought to Reforms.

Again and again the question has come to me, why do not the worthy reformers of the country meet with better success? Why does not the temperance cause gain more advocates and more influence? And why has the Consumers' League remained to a great extent ineffective against the awash of evil of the country? And why do not the decent people of the towns and rural districts array themselves more fearfully against vice?

And the answer is: The people generally are so busy with their own affairs that they have little thought or time to give to reform movements. The men are working hard to support their families; the women are busy keeping house and rearing their children. They are all living their own lives, so interested in the happenings of their immediate small world that they take little interest in the events of the world at large, and so busily engrossed with their own business that they can find little time to participate in the affairs of the world.

Normal Condition. It is right and normal for people generally to live in this way, following their own pursuits. It is only exceptional persons who, not burdened by family care or by the press of having to make their living, are able to devote themselves to the betterment of humanity. Such unattached and independent persons are able to be altruistic, but the bulk of men and women in the world have to be egoistic if they are to support and rear their families. If all the people in the world should become reformers, if they all should turn perfectly altruistic, the human race would be soon exterminated.

If, then, that universal altruism is an impossibility, and that through it the world cannot be freed of its sin, disease and injustice, there remains but the alternative, that humanity will become bettered through the improvement of its individuals. The world cannot be made righteous by great reforms sweeping the country, but will grow better through the slow, unobtrusive righteousness of its individuals. However, the reformers do not work in vain; they guide and direct; they are the generals in the great battle for goodness. But they can achieve only when each and every private soldier is doing his own particular duty toward the accomplishment of the great task.

Mothers' Influence. As the salvation of the world is brought by the salvation of its individuals, so is the salvation of men and women brought by their mothers. When mothers for many generations will have been wise and careful in the bearing and rearing of their children; when the mothers of many generations have brought up their children to be honest, strong, and kindly, then will the reform of the world be accomplished. More far-reaching than the influence of any reformer is the influence of every mother. Therefore let every mother, and every woman who may some time become a mother, be sure that her influence is of the right sort.

GIRL GUIDES MAKE TOUR OF GERMANY

A little party of girl guides, an organization which is the counterpart of the Boy Scouts, has recently returned from a visit to Germany from London. An invitation to visit Germany was sent six months ago to the British Girl Guides from the Hamburg Wanderbund, the object being to promote a friendly feeling between the British and German organizations.

A party of six girl guides was accordingly sent together, the captain being Irish, two of the other girls being English, two Welsh, and one Scotch. The tour is the first of its kind, and has been a great success, and it is hoped that before long a party of German girls will return the visit.

The girls may be quickly removed from currents by well flouting the hands and rubbing the currents as hard as possible between them. This takes much less time than picking them separately and is quite as effective.

Health and Beauty Hints

By MRS. MARY MARTIN.

H. N. R. To whiten and beautify the complexion, you will find nothing better than a simple, effective skin treatment by dissolving a ounce of alumina in a pint of water, and adding 2 teaspoonfuls of glycerine. This will freshen up and improve any complexion without giving that artificial, powdered look. It does not remove the skin pores like powder and lasts much better. It gives to the skin a smooth, velvety tone and takes away the look of dirt. For treating freckles and skin discolorations generally, alumina lotion is very fine.

D. L. To quickly get rid of that sallow, flabby look on your face, you should take a good system tonic to remove the impurities from your blood which come from lack of exercise and eating too much solid food in the winter. A good old-fashioned tonic can be made by dissolving an ounce of kaffee in a pint of water, then adding a quart of water to make a quart. Take a tablespoonful before meals, and you will be surprised how quickly the look of your face will come into your face and your energy and ambition be restored.

Nadly. To strengthen your weak eyes and rid them of that dull, overworked look, put in each eye daily two or three drops of a fine strengthening tonic, made by dissolving a ounce of cayenne in a pint of water. This eye tonic is very soothing and strengthening, and will make your eyes strong, clear, and sparkling. I find it unequalled as a tonic for treating weak, inflamed, expressionless eyes.

Reader. There is one remedy above all others that I take pleasure in recommending for fat reduction. It is harmless and so very effective in regaining a shapely figure. Just dissolve 1 ounce of paraffin in 10 pints of hot water, and take a tablespoonful before meals. This simple remedy will remove your excess fat rapidly without dieting and strenuous exercising, and seems to produce best results in the winter months. Your skin will be firm and free from any blemishes.

Mrs. T. R. You will not catch cold from shampooing if you use a few drops of a few drops of camphor dissolved in a cup of hot water, rinsing the hair thoroughly. You should never use soap shampoo, as the alkali dries and

Plain Business Man Is the Preferred Matrimonial Risk

By DOROTHY DIX.

Once upon a time there was a young maiden who was overclouded with romance and sentiment. She was one of those moon-eyed females whose hair always seems to be coming down, and who pass up straight fronts in favor of Greek draperies that look as if they needed to make a trip to the laundry.

In spite of this affliction the maiden was blessed with so much politeness that a worthy and industrious green grocer, who did not know when he was well off, hunted trouble by greatly desiring to marry her.

Unfortunately nature had not framed up the green grocer upon romantic specifications. When it came to chasing the almighty dollar he was a long-distance sprinter, but he had nary a year except for his dinner, and the sight of the Amethystine Sea never filled him with anything but seasickness.

When the maiden compared him with her Booth Tarkington ideal he did not fit in a single particular, and so she turned him down, good and hard, when he tried to get an option on her for life. This greatly grieved her mother, who was a fox old dame, who had lived in this vale of tears long enough to know that a husband who is a good provider is worth all the romantic heroes on the clodder path, and so she took her daughter aside, and thus commenced with her:

What She Said.

"I do not desire," she said, "to influence your young affections, nor to dictate your choice, but I have a curiosity to know what sort of a matrimonial bunch you have up your sleeve that causes you to hand the ice to a warm proposition like the green grocer. Foolish creature, do you not know that if you marry him you will be able to automobile through life and wear clothes that will give every other female heart failure every time she looks at you?"

"That is true," replied the maiden, "but I have a romantic soul that craves to know what sort of a matrimonial bunch you have up your sleeve that causes you to hand the ice to a warm proposition like the green grocer. Foolish creature, do you not know that if you marry him you will be able to automobile through life and wear clothes that will give every other female heart failure every time she looks at you?"

"Forget it!" cried the mother. "The dough's the thing, not how you get it." "Furthermore," continued the maiden, "I apprehend that the third business man is not an exciting companion with whom to spend your evenings."

"Indeed," exclaimed the mother, "do you not know that it is only the unfor-

lunate poor who have to spend their evenings together? People in comfortable circumstances never have to undergo this terrible suffering. Tell me, it is much more important for your friends to have entertaining husbands than to have snoring ones."

Nevertheless the maiden refused to listen to her mother's advice, but as she felt a trifle uncertain on the marriage proposition, she was devoted to a search for her ideal, she packed her trunk and took out West where the green grocers are sold with divorce coupons attached.

She Gets Experience.

After some years of a variegated and checkered domestic career she returned home, and was affectionately welcomed by her mother.

"I perceive," said the mother, "from your numerous wedding cards that you have been somewhat of a married, and I would like to ask if you have ever found your ideal?"

"I found several of them," returned the daughter, "but, alas, the road to happiness is always strewn with tacks. My first husband was a clergyman who won my heart of spending to me of spiritual things, but when we were married I found that I had to dress according to the congregation's taste, and that got upon my nerves, so that I threw up the job."

"No! I married a doctor, but all of his time was spent in making professional calls and keeping dinner waiting, and as I did not desire to spend my life eating cold victuals I cut that."

"Then I espoused a lawyer, but he was a cruel and inhuman monster who refused to tell his little toady wootie all the secret proceedings in his divorce cases, and as I believe there should be perfect confidence between husband and wife I passed him up, too."

"My next experience in the holy estate was with a novelist, and all went well until I began comparing myself with his heroines, who were all tall and slender, with golden hair and melting blue eyes. I do not answer to that description by a year and a half, and as I did not care to have a rival who made me look like 20 cents I resigned."

"I also ascertained that my dream of bliss as a politician's wife was a pipe dream, for my husband kept the glad hand for the public and never extended it at home. Finally, I married a musician with whom I expected to exist in perfect harmony, but, unhappily, we found out that our natures were tuned in different keys, and when he began chasing a high C I threw up my hands and quit the game."

"At last I was about all the romance in me. What I am looking for now is a groveling creature who will charm my virtues and my faults up to profit and loss, and strike a good general average, and who is willing to stake me to bar-

Thompson she married the green grocer, who was so stupid he had remained faithful to her memory, and they lived happily ever after."

Moral. This fable teaches that the business man is the preferred matrimonial risk.

KIMONO SHOULDER WITH YOKE COMBINATION

One of the smartest coat suits seen this winter was made after the above model. The material was a two-toned brown striped serge, the stripes running diagonally in the front panel of the skirt and in front of the jacket. Note the original and unusual design of the latter, with its unique lapels and collar of seal. This fur is also used for the footband on the skirt and for the cuffs of the sleeves. The large buttons are covered with brown velvet.

FASHION NOTES THAT COME TO US FROM PARIS SHOPS

Satin is a more effective background for lining than any other material for the evening gown, and as a material for the entire gown there is nothing more satisfactory as an investment. In black, white, or color, the satin evening gown always looks well, and a good figure shows to such good advantage whether fashion decrees that there shall be folds or plaits or draping. Satin crepe is extremely fashionable for evening gowns, and also a satisfactory material, although it lacks the richness and depth of the former. Plain and beaded designs are both popular, and the new brocade crepe de chine is an extremely smart fabric in most fascinating of colors, one shade of blue being especially noticeable. It has an unusual pattern throughout and it is made up with white lace, the crepe de chine in the train and skirt, and the front of the skirt in the lace.

Black lace is extremely fashionable this season, but, like the embroidered nets and laces, is difficult to treat in most cases. When it does turn out well there is nothing smarter, and the style of putting it over satin, white or colored, and then trimming it with velvet, works out better than any other way. There is a certain shade of white satin over which black lace is most effective, and the present fashion of the tunic shows the beauty of the lace and the pattern to greatest advantage. With black velvet, girde and sash, long ends edged with fringe, the dullness and ineffectiveness of the lace vanish completely, while an artificial rose or flower of some sort can be added to give a touch of color, should the gown seem too somber.

The kimono sleeve seems to have met its Waterloo, and while for the dressy afternoon toilette when a two-piece costume is worn one frequently sees this costume accompanied by a blouse en suite whose sleeves are cut to resemble the kimono sleeve, the smartly dressed woman in tailored costume is likely to be found wearing a blouse with long sleeves finished with frills and collar of rich embroidery. Blouse and skirt with the unique lapels and collar of seal. This fur is also used for the footband on the skirt and for the cuffs of the sleeves. The large buttons are covered with brown velvet.

Charming little novelties of detail are introduced into these net blouses despite their general family resemblance; and of course, hand embroideries and fine laces can make the little trifles surprisingly expensive, although some of the simpler, handmade models have quite as chic an air as the more ornate.

Put three cupsful of New Orleans molasses in a boiler, and stir it with a cupful of brown sugar, and a gill of vinegar over the fire in a large porcelain-lined kettle and set it back of the fire where it will come to the boil slowly. After it reaches this stage let it boil hard, stirring constantly and testing the state of the sirup from time to time by dropping a little of it into a cup of cold water. When it comes to the point where it hardens under this treatment, add a tablespoonful of butter, a teaspoonful of baking soda dissolved in a little boiling water, and take the kettle from the fire. Here is where the "pull" begins. Buttered platters should be ready, and into these the boiling sirup is poured. As soon as it is cool enough to be handled by buttered fingers, a portion should be taken by each tucker—not more than a good tablespoonful to begin with—and the pulling started. With the tips of the fingers, and continued until the candy is white and brittle. Two can pull a large piece until it is white and glittering, and then break it into a thing of beauty.

To make molasses taffy, pour the cooked sirup into buttered pans and when cool mark into squares. Nuts may be added to it if desired.

Chocolate Seafood Fudge.

Mix two cupsful of sugar, a cup of cold water, and two-thirds of a cup of grated chocolate. Put over the fire and boil until it snaps a thread from the tin. Take it from the fire, beat in the stiff white of an egg, and whip until the mixture is stiff. Turn into a greased pan and cut into squares.

Wipe off dust from your windows and rub them with a cloth dipped in vinegar if you like a high polish on the glass.

Fruit Cocktail.

For fruit cocktail, remove pulp from grapefruit and mix with shredded pineapple, bananas cut in slices and straw-berries cut in halves (if in season), using half as much pineapple and bananas as grapefruit, and allowing four strawberries to each grapefruit. For dressing, mix one-third cup sherry wine, three tablespoonfuls apricot brandy, and one-half cup of sugar. Chill thoroughly, and serve in double glass, glasses and garnish with maraschino cherries.

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